

WILDING

KITCHEN & SHOP

Our flavour lead, sustainability driven menu uses organically grown produce from like minded producers.

Pasture

Porchetta, celeriac puree, 22
sauteed greens, cider sauce (gfa)

Knepp beef burger w/ relish, 18
crispy potatoes & coleslaw (gfa)

Cassoulet, creamy bean stew, 19
confit duck leg, pork sausage
(gfa) 17

Knepp beef shin ragu, organic
pasta, parmesan

Daily sandwiches

Knepp cheese steak sandwich, 16
minute steak, béarnaise sauce,
caramelised onion

Grilled cheesy leek toasty 13

Sea

Grilled Seabass fillet, melted 26
leeks, gnocchi

Crab linguini, saffron & butter 18
sauce

Garden

Gnudi, sage & butternut squash 15
sauce, Parmesan (v)

Bean cassoulet, roast squash, 16
whipped sheep's cheese (vg, gfa)

Mushrooms on toast, mixed 16
sauteed mushrooms w/ garlic,
thyme, poached egg & sourdough
bread

Soup of the Day (vg, gfa) 10

Sides

Thyme Roast carrots 4

Grilled cabbage, hay butter & salsa 6
verde

Crispy potatoes 5

Desserts

Crème caramel 9

Sticky toffee pudding 9

1-CELERY 2-GLUTEN 3-CRUSTACEANS 4-EGG 5-FISH 6-LUPIN 7-DAIRY 8-MOLLUSCS 9-MUSTARD
10-NUTS 11-PEANUTS 12-SESAME 13-SOYA 14-SULPHITES

(v) – Vegetarian, (vga) Vegan upon request (gfa) Gluten free available

If you have any allergies or dietary requirements please speak to a member of staff who will be happy to help.

We object to the degradation of our seas. Our fish are wild & native caught by day boats using targeted, specific methods of fishing. we continue to take third party advice on traceability and stocking densities.

A 10% discretionary service charge will be added to your bill. 100% of tips go to our team.